

CLAIMS

1. Sweet of boiled sugar type, characterized in that it exhibits a rough texture intended for the treatment of halitosis.
2. Sweet according to Claim 1, characterized in that it comprises a crystalline ingredient capable of conferring on it a rough texture intended for the treatment of halitosis.
3. Sweet according to Claim 2, characterized in that the said crystalline ingredient exhibits a particle size of greater than 200 microns and preferably of greater than 400 microns and a melting point of greater than 110°C.
4. Sweet according to either one of Claims 2 and 3, characterized in that the said crystalline ingredient is chosen from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, anhydrous dextrose, lactose, anhydrous trehalose, mannose, galactose, xylose and cyclodextrins.
5. Process for the preparation of a sweet of boiled sugar type, characterized in that it comprises the following stages:
- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the masseculite when it is cooled;
 - addition to the masseculite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of

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halitosis.

6. Process according to Claim 5, characterized in that the carbohydrate in the mixture of
- 5 carbohydrates is chosen from the group consisting of sucrose and glucose syrup mixtures, sucrose, glucose syrup and water mixtures, maltitol syrups, sorbitol syrups, hydrogenated glucose syrups, mannitol or isomalt and hydrogenated glucose
- 10 syrups, mannitol or isomalt and maltitol syrups, isomalt and water, isomalt, polydextrose and water, and hydrogenated or nonhydrogenated dextrans.
- 15 7. Process according to Claim 5, characterized in that the carbohydrate or the mixture of carbohydrates comprises a maltitol or isomalt syrup.
- 20 8. Process according to any one of Claims 5 to 7, characterized in that the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than
- 25 400 microns and preferably of greater than 200 microns and a melting point of greater than 110°C.
9. Process according to any one of Claims 5 to 8, characterized in that the said ingredient is a
- 30 crystalline polyol.
10. Use of a sweet according to any one of Claims 1 to 4 or prepared by a process according to any one of Claims 5 to 9 for the treatment of halitosis.

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